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User Manual

Coffee machine *bistro!*

English

01.00.001

**Congratulations on the purchase of your
WMF coffee machine**

You will be impressed by technical design, durability,
economy of use and, first and foremost, the quality of the
coffee.

The WMF bistro! coffee machine is a fully automatic single-
cup machine for espresso, café crème, cappuccino, latte
macchiato, milk coffee, foamed milk and hot water.
With its optionally available choc hopper, the bistro! can
also make hot chocolate with milk or milk foam.

Each beverage is freshly brewed at the press of a button
which guarantees a high quality beverage.
Operator control of the machine is possible via a graphic
touch-pad display. Up to eight beverage buttons are
available on the operating panel. The beverage buttons
can be allocated on two levels and have a lettering space.
Additional function keys are allocated depending on the
machine configuration.

Keep these instructions near the coffee machine so that
you and your operating staff have the right information
handy and can take the correct action in the event of any
technical problems arising.

The maintenance concept for the machine is designed for
preparation of 60,000 coffee servings and 6,000 chocolate
beverages per year. Customer check-up is required after a
maximum of 6 months and maintenance is planned after
each 30,000 brewings. Alternative maintenance concepts
for higher brewing rates can be agreed upon individually.

*Please read the user manual prior
to using the coffee machine!*

*Ensure staff have access to the
user manual!*

Important! Chapter 1 Introduction

User Manual Signs and Symbols

see chapter Safety!

*In the event of failure to comply
with maintenance information (see
chapter Maintenance), no liability
is accepted for any resultant
damage.*

*Similarly all guarantee/warranty
obligations cease to apply in such
cases.*

Chapter 1   Introduction

1.1   Designation of coffee machine parts

Display for self-service operation
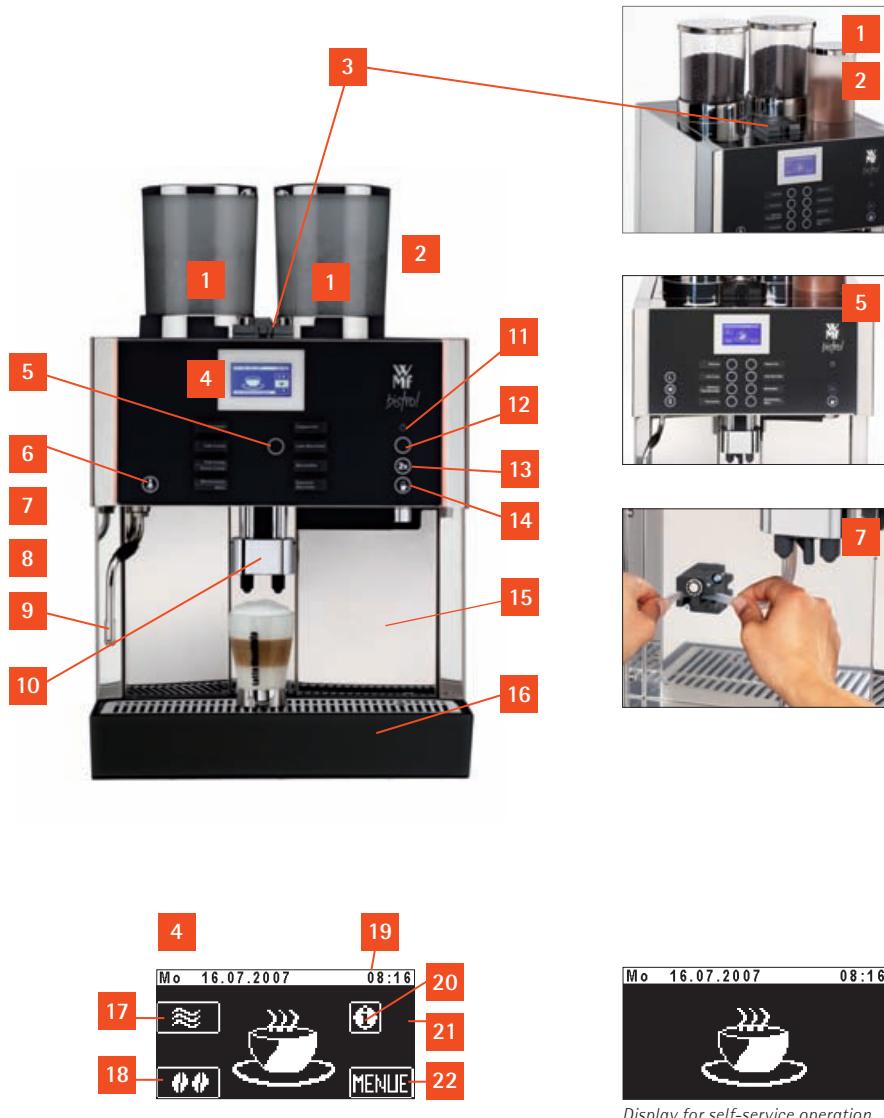
1   Bean hopper(s) (optionally 1 or 2, espresso on the left)

2   Choc container (optional)

3   Manual insert / Tablet insert

4   Touch-screen display

5   Beverage buttons *

6   Steam button* or special preselection buttons (optional)

7   Pinch valve (not in combination with Steampower)

8   Plug&Clean (optional)

9   Steam outlet Steampower (optional)

10   Height-adjustable combi spout with integral milk foamer

11   ON/OFF button

12   Decaf button **

13   Shift button **

14   Hot water button *

15   Coffee grounds container

16   Removable drip tray with drip plate (drip grid)

17   Warm up pad

18   Barista pad

19   Timer and clock display

20   Info pad

21   Messages/error messages

22   Menu pad (opens main menu)

*   Standard allocation
**   Alternative key allocation

Signs and symbols used in the user manual

For a detailed description of the warnings, see chapter "Safety"!

⚠ **Notice!** **Hazard to the machine!** **Observe the manual!**	⚠ **Caution!** **Hazard to the user!** **Observe the chapter Safety!**
⚠ **Caution!** **Hot liquid!** **Observe chapter Safety!**	⚠ **Caution!** **Hot surface!** **Observe chapter Safety!**
⚠ **Caution!** **Hot steam!** **Observe chapter Safety!**	⚠ **Caution!** **Bruising or crushing hazard!** **Observe chapter Safety!**
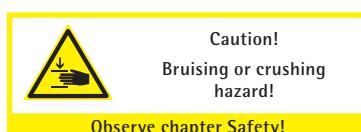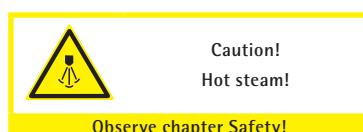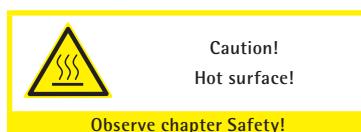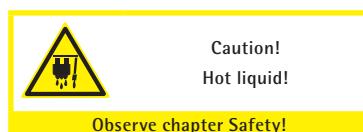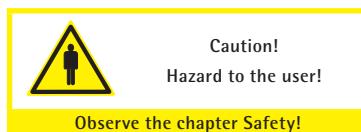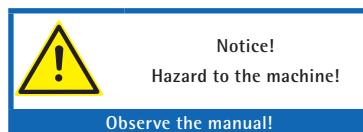
Instruction **Cross reference**

MENUE Start position **Very important!**
Main menu **Ensure to observe!**

If the menu symbol is shown in this user manual the description starts at the start position.

Call up the main menu:
✳ Touch on pad **MENUE**
The main menu is displayed.
There are other display options;
see chapter "Main menu".

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Main menu   MENUE

Main menu
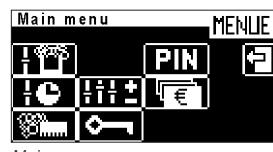
Glossary

Term	Declaration
•	• Listings, selection options
❊	❊ Individual steps
Text in italics	*Description of coffee machine state and/or explanations of automatic steps*
sec	Seconds
min	Minutes
Barista	Professional coffee server
Choc	Hot chocolate
Decaf	Decaffeinated coffee
Dispensing options	Start-Stop: Dispensing runs up to the set amount and can be stopped by pressing on the button again Free-flow: Dispensing runs for as long as the button is pressed Metered: the set amount is dispensed
Beverage dispensing	Dispensing of coffee, hot water or a choc beverage
Main tap	Water stop cock, angle valve
Carbonate hardness	Quoted in °dkH. The water hardness is a measure of the calcium dissolved in the water.
Milk system	Combi spout, milk nozzle and flexible milk hose.
Mixer system	Complete module, mixer with portion controller for choc
O-rings	Seals
Preinfusion	Prior to brewing, coffee is briefly infused in order to ensure a more intense release of its aromatic substances.
Pressing	Automatic pressing of coffee grounds prior to brewing
Operating range	For example: Performance of the calcium filter in litres of water it can filter
Grounds chute	See grounds disposal through counter Chapter 2.14
SB mode	Self-service
Rinsing	Intermediate cleansing
Additions	Components of a recipe for a beverage, for example apart from coffee, also milk, milk foam, choc.

Chapter 2   Operation

2.1   Switch on coffee machine

✳ Press ⏻ ON/OFF button for longer than 2 seconds.
Coffee machine switches on and heats up.
When the machine is ready to dispense beverage, the
Ready to operate display appears.

The machine can also be switched on using the timer.

2.2   Dispense beverages

Pressing the beverage button triggers dispensing of the
beverage selected.

- Lit up button   =   Ready to dispense
- Flashing button   =   Dispense beverage
- Unlit button   =   not ready to dispense
                            / button barred

✳ Place a suitably sized beverage receptacle below the
   dispenser
✳ Press desired beverage button
Desired beverage and progress of dispensing indicated on
the display.

2.3   Multiple preselection

After beginning brewing, the display will show a cup
symbol during dispensing.
Preselection for multiple dispensing
Increase the preselection for a beverage:
✳ Touch on the pad ➕⬆
Reduce the preselection for a beverage:
✳ Touch on the pad ➖⬇
The display shows the current preselection and the number
of beverages begun.

The multiple preselection for dispensing larger quantities,
for example for a pot of coffee.

PIN protection see
settings> operation
options software
chapter

Ready to operate display

Timer program see from page 21

**Hot liquids in the
dispensing area!**

Observe the chapter Safety!

For button allocations
see chapter "Settings"
recipes and beverage buttons.

Displaying the multiple
preselection:

The example shows 6 cafe cremes.
Beverage 2 of 6 is currently
being dispensed. Dispensing of a
maximum of 12 times the single
beverage is possible.

2.4   Shift button (optional)

Each beverages button may be doubly allocated.
Level 1 always active

❊ Press on the Shift button
Level 2 activated
❊ Press desired beverage button.
Level 1 is active again after dispensing a beverage at Level 2.

*Shift button (active/inactive)
see chapter on Setting > operating
options for software*

Special button (optional)

There are special buttons available on the control panel such as S, M, L or the Decaf button depending on the version.
These are preselection buttons which establish the desired amount of the beverage or preparation from the Decaf grinder before selection of the beverage using the beverage buttons.

2.5   Dispense milk or milk foam

❊ Press on the beverage button allocated to milk or milk foam
Dispensing occurs according to the dispensing option which was set.

*See dispensing options
button allocation > setting
Free-flow, Start-Stop or metered*

2.6   Dispense Hot water

❊ Press on the hot water button
Dispensing occurs according to the dispensing option.
Multiple preselection is possible for the dispensing option "metered".

*Volume preselection,
see chapter Volume preselection.*

2.7 Connect up the milk

✵ Insert the milk nozzle into the milk connection on the combi spout

Use a suitable milk nozzle!

- green milk nozzle = with a refrigerator, milk temperature 4-6°C
- white milk nozzle = cooled milk
- brown milk nozzle = milk at room temperature
- blue milk nozzle = only for the option milk power

2.7.1 Standard

✵ Open the milk packaging and place on the left next to the coffee machine
✵ Lead the milk hose through the side wall and through the pinch valve
✵ Insert the milk hose with the beige milk nozzle into the milk packaging

The hose must not be under tension for the height adjusted on the combi spout.

Adjusting the pinch valve, see chapter "Other settings"

2.7.2 WMF Cooler, WMF Cup&Cool (optional)

✵ Pull out the milk container
✵ Push the cover of the milk container back
✵ Fill milk into the milk container
✵ Place the cover back on the container
✵ Insert the adapter on the milk hose into the connection in the milk cover
✵ Push the milk container back in carefully
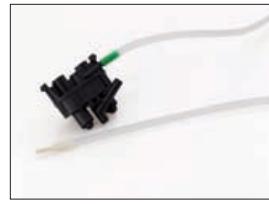
The beige milk nozzle on the milk hose is inserted into the adapter.

2.8 Dispense Steam (optional)

✳ Press the steam button
Steam is dispensed for as long as the button is held pressed.

Steam
- warms beverages
- manually foams milk

Warm beverages

✳ Use as tall and slim a cromargan jug as possible with handle
✳ Fill jug to no more than half way
✳ Immerse steam nozzle deeply into jug
✳ Press and hold steam button until desired temperature is reached
✳ Release steam button
✳ Swing steam outlet over to the drip tray
✳ Briefly press steam button
Residues in the steam outlet tube are rinsed out.
✳ Wipe steam outlet with a damp cloth

Foam milk

✳ Use as tall and slim a cromargan jug as possible with handle
✳ Fill jug to no more than half way
✳ Immerse steam nozzle into jug to just under the surface
✳ Press and hold steam button whilst rotating jug in a clockwise direction
A thick creamy milk froth results.
✳ Release steam button
✳ Swing steam outlet over to the drip tray
✳ Briefly press steam button
Residues in the steam outlet tube are rinsed out.
✳ Wipe steam outlet with a damp cloth

Caution!
Hot Steam!

Observe the chapter Safety!

For example a cromargan jug, WMF order code 06.3417.6040

Do not overheat milk when foaming, otherwise foam volume decreases.

2.9 Steampower (optional)

Foam or milk are automatically heated or heated and foamed up.

Heat milk:

✳ Fill 200 to 500 ml into a slim, tall jug
Fill jug to no more than half way.
✳ Immerse steam nozzle deeply into jug
✳ Press milk button
The milk is automatically heated.

Foaming milk:

✳ Fill 200 to 500 ml into a slim, tall jug
Fill jug to no more than half way.
✳ Immerse steam nozzle deeply into jug
✳ Press foam button
The milk will be heated automatically and foamed at the same time. Steam dispensing ends after reaching the set temperature or after renewed pressing of the beverages button.

Setting the temperature, see chapter "Settings", change recipes

2.10 Height adjustment of the combi spout

The combi spout height is adjustable.
To adjust height:
✳ Take hold of the combi spout from the front and push to the desired height

Combi spout clearance height range: 60 - 170 mm

2.11 Bean hopper/product hopper

Fill the hopper to a maximum of the amount needed for one day to maintain the freshness of the products.

Espresso beans on the left

2.12   Manual insert

The manual insert is located at the front in the centre of
the coffee machine lid.

Manual insert is used:
• to insert cleaning tablets
• when using an additional coffee variety, for example
  decaffeinated coffee
• for a coffee trial

Preparation of coffee grounds over the manual insert
❊ Open manual insert lid
❊ Insert coffee grounds (max. 16 g)
❊ Close manual insert lid
❊ Select the desired beverage

Only put in the coffee grounds or cleaning tablet after
instructions to do so are shown on the display.

2.13   Coffee grounds container

The coffee grounds container receives the used coffee
grounds. It has the capacity to receive coffee grounds for
approx. 70 brewings.
The display shows a message as soon as the coffee grounds
container needs to be emptied.
Beverage dispensing is blocked for as long as the coffee
grounds container is removed.
❊ Pull out coffee grounds container.
❊ Empty and replace coffee grounds container
❊ Acknowledge procedure on the display

If coffee grounds container cannot be inserted, check
chute for coffee residues and remove them.

Always empty coffee grounds container before
reinserting! Replacing without emptying results in the
coffee grounds container being overfilled. The coffee
machine will be soiled. This may cause subsequent
damage to the machine.
If this is not observed, the warranty is invalidated in the
event of any resultant damage.

Observe the manual!

Observe the chapter Warranty!
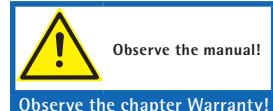
2.14 Grounds disposal through the counter (optional)

The coffee machine can be fitted with a counter-fitting coffee grounds container. Both the coffee grounds container and the coffee machine base have an opening in them, in this case, which passes through the counter the machine is placed on. The spent coffee grounds are collected in a large reservoir under the counter.

Clean coffee grounds chute daily!
see chapter "Care".

2.15 Drip tray

For coffee machines with a drain connection, the drip tray must be emptied regularly.

✳ Pull out the drip tray carefully and empty
✳ Insert the drip tray

Insert again carefully so that no unintentional dripping of water occurs.

Clean drip tray daily!
see chapter "Care"

Hot liquids in the dispensing area!

Observe the chapter Safety!

2.16 Switch off the coffee machine

Daily cleaning must be carried out prior to switching off the coffee machine.

✳ Press the ⟲ ON/OFF button until the coffee machine switches off
✳ Remove mains plug!
✳ Turn off mains water tap

If this is not observed, the warranty is invalidated in the event of any resultant damage.

PIN protection
see chapter "Settings"
> operation options

Observe the manual!

Observe the chapter Warranty!

Chapter 3 Software

3.1 An overview

Ready to operate display

❋ Touch clear pad on ready to operate display.
Additional pads are activated.

There are various options for the ready to operate display.
See "Ready to operate display" for further options

If there are errors, pad ⚠ is displayed!
If cleaning ▨ is required then a care message pad is displayed!

Pads on the ready to operate display	*Chapter 3.2*
	Warm rinsing *Chapter 3.2.2*
	Barista (strength of the coffee) *Chapter 3.2.3*
	Information *Chapter 3.2.4*
	Main menu *Chapter 3.2.5*
	Error message *Touching the pad calls up the error message.*
	Care message *Touching the pad leads directly into the menu.*

Self-service and operating options, see chapter "Settings"

Functions main menu (pads)   *Chapter 3.3*

MENUE Milk and foam
Chapter 3.3.1

MENUE Timer
Chapter 3.3.2

MENUE Customer care
Chapter 3.3.3

MENUE Settings
Chapter 3.3.4

MENUE Entering a PIN
Chapter 3.3.5

MENUE PIN access control
Chapter 3.3.6

MENUE Accounting
Chapter 3.3.7

Menu control pads

OK
Start
Next
Saving settings
Starting or confirming a step

Back to the higher menu level
Abort/leave without saving (Exit)

C Clear or reset

TEST Start test brew
grounds check

Increase and reduce settings values

Forward or back one step in listings

3.2 Ready to operate display

3.2.1 Ready to operate display

Standard display for normal operation

- Warm rinsing
- Barista pad
- Menu
- Information

Standard display for SB mode (self-service)

All pads which allow changes to be made are not available.
The warm rinse pad, Barista pad, menu pad and messages
are inactive. Error messages are not shown, only the
Caution symbol ⚠ is shown.

3.2.2 Warm rinsing

Touch the warm rinsing pad ≋
*Rinsing of the pipes with hot water begins. The water
warms the brewing system and guarantees an optimum
coffee temperature.*

*Recommended after a longer
brewing pause, especially before
dispensing a cup of espresso.*

*Warm rinse pad (active/inactive)
see chapter "Settings" > operating
options*

3.2.3 Barista pad

� Touch the Barista pad
The coffee strength will be altered once for the next brew.

weaker (-15%)

normal, as per setting

stronger (+15%)

*Barista pad (active/inactive) see
chapter "Settings" > operating
options*

3.2.4 Information

✼ Touch on pad 🛈 on the display
The menu Information appears.
The main "Information" menu contains the following
selection options:

Service

• Service
• Next date for maintenance
• Commissioning data
• Software versions
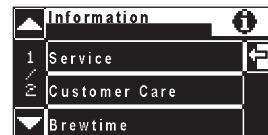
Customer care

• Journal
  Journal of last cleaning
• Information about cleaning
  Period since the last cleaning
• If no beverages were dispensed since the last cleaning,
  "OK" is indicated.
• Information about maintenance
  Information about the remaining period and brews until
  the next maintenance dates
• Information about the scale filter (optional)
  Information about the remaining capacity and period
  until filter change is needed

Brew time

• Brew time of last beverage dispensed

Journal

• List of recorded errors and messages.
  (for the telephone support team)
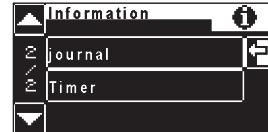
Timer

• Display of the timer status (On/Off)
• Display of the next switching time

3.3.2 Timer program

The timer program sets on/off times.

The main "Timer Program" menu contains the following selection options:

- Timer state
- Set timer
- Timer overview
- Timer delete
- Timer info

Timer status

✳ Touch on the pad `Timer Status`
Activate/deactivate timer.

When the timer is activated the timer symbol, a little clock, appears on the display.

Set timer

✳ Touch on the pad `Timeradjustment`
Program the switching on and switching off times.
✳ Touch on the pad `Running Time`
The running time display appears. Here the day, time and desired operation is set.

✳ Set day (Day).
- 1 = Monday
- 2 = Tuesday, etc. up to 7 = Sunday
- 1-5 = Monday to Friday (weekdays)
- 1-7 = Entire week (Monday to Sunday)

✳ Set the time: (hours, minutes)
Set desired on/off times..

An example

In day 1-5 or day 1-7, the switching times are copied on the indicated days.

Desired settings with the pads:

- + and -

Updated selection is inversely displayed!

❋ Set the desired switching time (action)
• Switching on time = **I** (on display)
• Switching off time = **O** (on display)
❋ Confirm with **OK**

Display programmed switching times:
❋ Touch on the pad **Prg**
Programmed switching times are displayed here. Up to 16
switching times (events) per day are possible.
Programmed times are listed chronologically.
Any new switching time is sorted chronologically
immediately upon input and confirmation with **OK**.

❋ Touch on the pad **◨i** accesses directly the timer
   overview.

Copy Day

Any day may be copied complete with its switching
times/events to other days.
❋ Touch **Timeradjustment**
Program the switching on and switching off times.
❋ Touch **Running Time**
❋ Touch number pad under **Day**
Day of the week selection is again displayed.
❋ Scroll through to page 4
❋ Touch **Copy Day**
Day of the week selection is again displayed.
❋ Select the day that you want to copy
❋ Touch **Insert Day**
❋ Select the day you want to copy the time settings to
The day is copied.

In day 1-5 or day 1-7, the
switching times are copied on the
indicated days.

The individual days 1,2,3 ... 7 are
displayed 7.

To check times see Timer overview.

Timer overview

Checking the programmed switching times:
✳ Touch Timer overview

The week overview is displayed graphically. Operating
times are indicated by white bars.

Example:
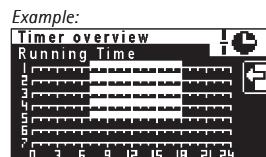
Timer events Monday to Friday (1-5).

On time 7:00 hrs Off time 18:00 hrs

Timer delete

✳ Touch Delete Timer on page 2 of the timer main
program menu.
✳ Scroll to desired day and touch to select.
*A security dialogue now appears querying whether deletion
is actually intended .*
✳ Confirm with OK
The day is deleted with all its timer events.
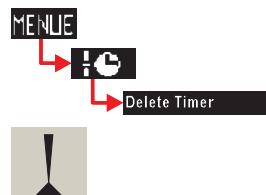
This action cannot be undone.

Timer info

Touch Timer Info
A display with the next timer event accesses.
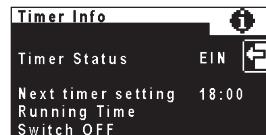
3.3.3 Customer care

Cleaning programs are started from the Care main menu.

The Care main menu contains the following selection options:

- Cleaning program
- Milk system
- Choc system
- Filter change (optional)
- Customer care (optional)

For display guided processes see chapter "Software" care.

For general cleaning see chapter "Care".

Cleaning program

✳ Touch `Cleaning prog.`
The daily cleaning program starts.
The program automatically executes milk system rinsing if milky beverages have been dispensed beforehand. If there is a choc system installed (mixer system) then choc system rinsing occurs.
The cleaning program sequence is described in "Quick reference cleaning".

For instructions see "Quick reference for cleaning".

Observe the warnings in the chapter "Safety" before performing cleaning. The Quick reference cleaning and the chapter "Care" can be read from page 36.

Observe the manual!

Observe the chapter Safety!

Milk system

See "Quick reference cleaning" for milk system rinsing.

During milk system cleaning the milk system is flushed out using clear water. Using the option Plug&Clean the milk system cleaning is executed automatically.
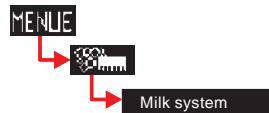
Milk system rinsing is performed automatically by the cleaning program.

MENUE

Milk system

⚠ **Observe the manual!**

Observe the chapter Safety!
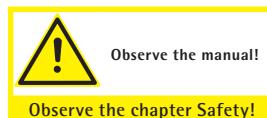
Choc system (mixer rinsing) (optional)

See "Quick reference cleaning" for choc system rinsing.

During choc system cleaning the mixer system is rinsed out using hot water.

Choc system rinsing is performed automatically by the cleaning program when a choc system is installed.

MENUE

Choc system

⚠ **Observe the manual!**

Observe the chapter Safety!
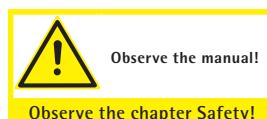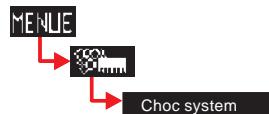
Filter change (optional)

This point can be selected by trained personnel if the function WMF Service has been enabled.

Question: Was the filter changed?
Yes/No

Customer check-up (optional)

This point can be selected by trained personnel if the function WMF Service has been enabled.

Question: Has customer check-up been performed?
Yes/No

3.3.4 Settings

Recipe and beverage buttons

❊ Touch `Recipes`

Menu `Recipes` shows the options:
• Cup volumes
• Change recipes
• Sequence of adding ingredients
• Button allocation
• Testing
• Extended
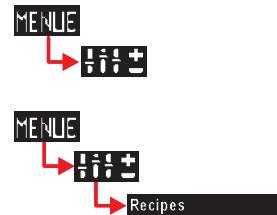
= more

= less

= leave without change

= Save the values

= Start test

Cup volumes

Cup volumes are matched to the cups used.
Individual beverage ingredients are matched to the new cup volumes with no effect on composition and quality.
❊ Touch the beverage button for the desired beverage.
❊ Adjust cup volumes with the and
❊ Save with

Change recipes

All beverages:

Ground coffee quantity / Choc powder quantity

Water volume

Milk beverages:

Milk foam volume

Milk volume

Change recipes

Example: Ground coffee quantityF

Coffee beverages:

Quality

The quality levels influence the coffee brewing.
The higher the quality level the more intensive the release of the taste and aromatic substances in the coffee.

Quality 1	After pressing the coffee grounds space is made for swelling.
Quality 2	After pressing the coffee it is immediately brewed.
Quality 3	After pressing a pre-infusion occurs.
Quality 4	After pressing and a pre-infusion, a second wet pressing occurs.
Quality 5	As for Quality 4 but with stronger wet pressing

Temperature

The brewing temperature can be set to obtain an optimal coffee taste.
Each beverage button separately, up to 2 stages higher and up to 2 stages lower. 1 stage represents about 2°C.
(Default value is 94°C)

An excessively high quality setting may lead to a brew water error.

(error F161)

With Steampower (optional)

Set temperature of milk/milk foam

Set foam quality

Sequence of ingredients additions

The sequence of additions is only possible for beverages whose recipe contains at least two ingredients.

The sequence in which the individual additions will be dispensed.

Adjustable additions:
• Coffee
• Milk
• Milk foam
• Choc

Set the sequence:
a.) Upper line: Set start position for dispensing milk, milk foam or choc.
b.) Lower line: Set start position for coffee brewing

✼ Touch the start position pad until the desired addition is shown
The next addition will be shown each time it is touched.
Sequence of dispensing from left to right.

Button allocation

The beverages are allocated to the beverage buttons.
This button allocation is set here.
✼ Press beverage button
✼ Select the desired recipe, for example that for Espresso, from the list

Alter dispensing option for milk, foam, steam or hot water:
✼ Press beverage button
✼ Select recipe, for example foam
✼ Select dispensing option

Select grinder for a coffee beverage:
✼ Press beverage button
✼ Select recipe, for example Espresso
✼ Select grinder (on the right or left)

Sequence examples

First coffee and milk foam at the same time and then milk

First milk foam, then milk, then coffee

a >
b >

First milk, then milk foam, then coffee

Load a new recipe:

the previous settings will be overwritten by the works standard values for the new recipe.
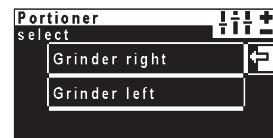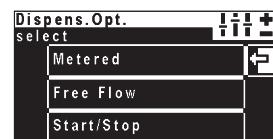
Testing

Weigh grounds

`Weigh grounds` Process dispenses ground coffee directly into the grounds container. The grounds may then be weighed.

Empty grounds container prior to this procedure!
The grinding procedure is performed three times. The amount weighed must be divided into three.

Quality check

The components of a beverage are delivered individually (coffee, milk, milk foam, choc).
The volumes of the individual components can be determined exactly.

Reset

The coffee machine software is restarted..

Time/date

Set the time and date here.

Language

Set the language of the display guide here.

Display contrast

Set the display contrast here.
(Default value is 70)
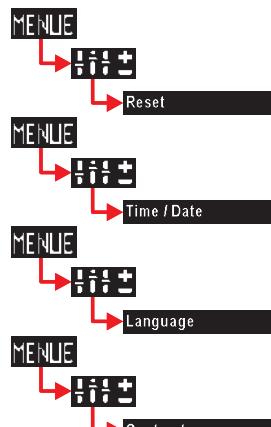
Scale filter

Query just regarding whether the WMF Service is enabled!
Set here whether a scale filter is fitted or not.
This affects the descaling intervals.

Capacity

If there is a scale filter fitted: Set the capacity of the scale filter here.
(The scale filter capacity can be found in the scale filter documentation.)

Setting the scale filter and capacity; only possible if enabled by the WMF Service. team.

Warm-up rinsing

Enter here the setting stating whether the coffee machine should rinse out the brewing unit with hot water after heating up.
Recommended setting: active.

SB operation (self-service)

(active/inactive, default value: inactive)
SB mode active:
- No manual insert (only cleaning tablets)
- No beverage preselection possible
- Menu pad delayed
- Maintenance and error messages suppressed
- Barista pad and hot rinsing pad not displayed

Foamer rinsing

Automatic foamer rinsing after the last beverage dispensing with milk components.
Yes/No

Rinsing interval

The time elapsed between the last removal of a beverage with milk in it and a foamer rinsing. Maximum value with Plug&Clean is 3 minutes.
Recommended setting: 2 minutes .

Operating options

The following operating options are available.
• Warm up button (active/inactive)
• Barista pad (active/inactive)
• 2. Level, Shift button (active/inactive)
• ON/OFF button (direct/via PIN)

Warm rinse pad
Recommendation for self-service: inactive.
Barista pad
Recommendation for self-service: inactive.
Shift button
Recommendation for self-service: inactive.
ON/OFF button
Recommendation for self-service: via PIN.
If "via PIN " is set then the PIN for the cleaning level will be queried on switching on or off.
Menu pad
Recommendation for self-service: delayed
Default: immediately

If customers serve themselves then some functions can be switched to inactive. The inactivated pads will not be shown on the ready to operate display

See PIN Rights access in the chapter Software

See PIN Rights access in the chapter Software

Illumination (optional)

Set the colour values here of the LEDs for the desired illumination colour.

Example settings	red	green	blue
permanent colour change	1	0	0
amber	25	30	0
blue	0	0	30

3.3.5   Enter PIN

Individual authorisation levels can be protected using a PIN. For access to a PIN-protected level, the PIN must be entered via pad ▄▄▄ .

✻ Touch ▄▄▄ in the main menu.
Numerical keyboard display appears.
✻ Enter required 4-figure PIN
✻ Confirm with ▄▄
Following entry of a valid PIN, the assigned functions are available.
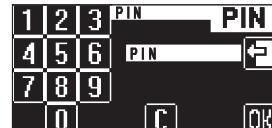
PIN-entry display

3.3.6   PIN rights access control

If a PIN has been assigned for a particular level no access will be granted without a PIN.

Level: Cleaning

On entering the valid PIN access to:

▄▄▄	=	Set milk foam quality
▄▄▄	=	Timer program
▄▄▄	=	Customer care
○	=	PIN-protected ON/OFF button
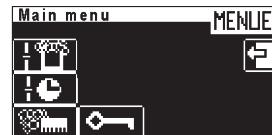
Cleaning level access

Level: setting

On entering the valid PIN access to:

▄▄▄	=	Set milk foam quality
▄▄▄	=	Timer program
▄▄▄	=	Customer care
○	=	PIN-protected ON/OFF button
▄▄▄	=	Settings (beverage, general, others)

Setting level access

Level: Accounting

On entering the valid PIN access to::

= Set milk foam quality

= Timer program

= Customer care

○ = PIN-protected ON/OFF button

= Settings (beverage, general, others)

PIN = Assign PIN rights, award access control

= Accounting of numbers of items

A PIN can be assigned to any level.
The levels are hierarchical.

Example: The PIN for level Setting is valid for levels Cleaning and Setting , but not for level Accounting .

� Touch **PIN** in the main menu.
� Select desired level
Example: Cleaning
Numerical keyboard display appears.
� Enter desired 4-figure number
Number entered is displayed.
✤ Confirm with **OK**
This level is now PIN-protected.
When a PIN is assigned to a subordinate level that PIN is automatically assumed for superior levels if the latter are not already PIN- protected.

Delete PIN

Entering 0000 will delete access control for the given level. Deletion of one level automatically deletes the subordinate levels.

Accounting level access

An example:

PIN entry for the cleaning level: 1234.
This PIN is adopted in the superior levels.
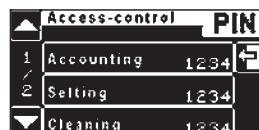
Example:

PIN entry for the cleaning level: 1234, set level: 9876, account level: 7777

= more

= less

= leave without change

OK = Save the values

C = delete

3.3.7   Accounting: numbers of items

The day counter menu displays the counter for each beverage.

Read counter:
❋ Touch desired beverage on the display.

Delete counter:
❋ Touch on clear pad **C**

If no beverage is selected, a dialogue appears on the display on touching the clear pad **C** querying whether the counter readings for all drinks should be set to zero.

The "Accounting: numbers of items" function should be protected with a PIN to prevent unauthorised access.

Function over additional PIN (setting by service personnel): Only possible to view the day counter, not to delete it.

3.3.8   Waiter accounting system (optional)

See additional user manual!

Chapter 4   Other settings

4.1   Set pinch valve

The milk dispensing temperature is determined by the milk nozzle and by the setting of the pinch valve.
For dispensing of the milk foam, the dispensing temperature is only determined by the milk nozzle, not the pinch valve.

✳ Press in the pin with a ball pen or something similar
✳ Turn the pinch valve by one notch at a time
✳ Test at each step
The milk should not spit during dispensing.
Setting for colder milk = turning clockwise

4.2   Labelling of beverage buttons

First switch off coffee machine in order not to trigger dispensing inadvertently.

✳ Pull out existing labelling behind front glass in a downward direction.
✳ Write on label stickers as desired using the WMF template.
✳ Stick on label mount and re-insert behind the front glass panel

Print-out of the template is possible on adhesive labels or paper.
Stick paper to label mount using an adhesive stick.

Free download of WMF template from www.servicecenter.wmf.de

Matching adhesive labels: Zweckform-Avery No. 3659

Chapter 5   Customer care

Regular cleaning is essential in order to ensure problem-free operation of the coffee machine and to ensure optimum coffee quality.

Overview of cleaning intervals

Daily	Weekly	Regularly	Automatic	Customer care
			x	Foamer rinsing
x				Cleaning program
x				Milk system rinsing
x				Combi spout cleaning (Standard)
	x			Combi spout cleaning (Plug&Clean)*
	x			Choc system rinsing*
x				Coffee grounds container cleaning
x				Drip tray cleaning
(x)	x			Mixer cleaning*
x				Steam outlet cleaning
x				Steampower cleaning*
		x		Bean hopper(s) cleaning
		x		Choc hopper cleaning*

Cleaning program,
Milk system rinsing
Combi spout cleaning
Chocsystem rinsing

See Quick reference cleaning!

Daily	= Daily, at least once daily and as required
Weekly	= Weekly cleaning
Regularly	= Regularly as required
Required	= As required
(x)	= Daily as required
*	= Optional (according to model)

5.1   Cleaning program

The cleaning program is guided by software in the
following sequence through the whole cleaning program:
• Milk system cleaning
• Choc system rinsing
• Cleaning program for the machine with cleaning tablets:
  coffee carrying parts

Cleaning program – see "Quick reference cleaning"

Hot liquids in the dispensing area!

Observe the chapter Safety!
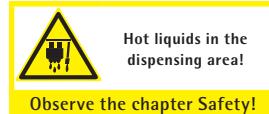
5.2   Milk system cleaning

See "Quick reference cleaning" for milk system rinsing.
The milk system consists of:
• Combi spout
• Milk nozzle
• Milk hose

Hot liquids in the dispensing area!

Observe the chapter Safety!

The milk system must be thoroughly cleaned at least once
a day.

Milk hose should be changed at regular intervals.

Observe the hygiene instructions!

See HACCP cleaning schedule
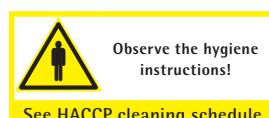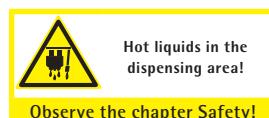
Standard

Cleaning of the combi spout is in three parts
• Automatic foamer rinsing after each beverage with milk
  or milk foam
• Display guided milk system rinsing
• Daily lay combi spout, milk hose and milk nozzles in a
  cleaning solution

Milk system rinsing is an integral part of the cleaning program.

Plug&Clean

Cleaning of the Plug&Clean is in two parts:
• Automatic foamer rinsing for a maximum of 3 minutes
  after each beverage with milk or milk foam
• Display guided milk system rinsing
• Weekly lay combi spout, milk hose and milk nozzles in a
  cleaning solution

5.3 Choc system rinsing

Choc system rinsing is interim cleaning of the mixer.

See "Quick reference cleaning" for choc system rinsing

5.4 General cleaning

Grounds container cleaning (grounds chute, optional)
Empty, rinse under running water and clean using a damp cloth.

Drip tray, housing and front panel cleaning:
Clean the cold machine using a damp cloth. Finally wipe dry using a fine woollen cloth or chamois leather.

Metal surfaces cleaning:
For cleaning metal housing parts (matt surface) we recommend WMF Purargan® forte cleaner.

Do not clean with scouring powders or similar!
There is a risk of causing scratches or scores.
Do not use any sharp cleaning materials or implements!

5.5 Choc mixer cleaning (optional)

Cleaning will be more/less frequent depending on the powder used!

❋ Switch off coffee machine using the ON/OFF button.
❋ Pull out mains plug
❋ Remove grounds container
❋ Pull off mixer hose from mixer to combi spout
❋ Turn stud on bayonet fitting underneath the mixer jug counter-clockwise.
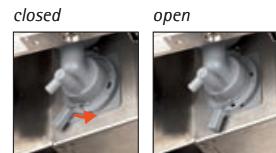
The mixer jug is released from the arrester lock.

❋ The propeller for the mixer is now visible and can be cleaned with a cloth
❋ Dismantle two-piece mixer jug
❋ Clean both parts of mixer jug and mixer hosing under warm running water
❋ Allow all parts to dry completely

The choc system rinsing is an integral part of the cleaning program.

Order numbers for the WMF care program, see annex: Accessories and spare parts

Switch off the machine before cleaning the front panel to avoid a beverage being accidentally dispensed!

closed   open

On re-assembly all openings must face in the same direction.
Ensure that the spiral guide is plugged on and the hose is not pinched.

✳ Replace mixer jug
✳ Turn stud on bayonet fixing back in a clockwise direction
✳ Push mixer hose onto mixer jug fitting again and plug in combi spout
✳ Replace grounds container

Ensure that mixer hose is replaced securely.
This is important as otherwise, during the next dispensing, hot water or hot choc may escape.

**Caution!
Scald hazard**

Observe the chapter Safety!
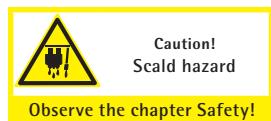
5.6 Steam outlet cleaning (Standard and Steampower)

✳ Mix 5 ml. of cleaner in a tall jug with 0.5 l of lukewarm water
✳ Immerse steam nozzle in the cleaning solution and operate shortly

Reaction time: 30 minutes!

**Caution!
Health hazard!**

Irritation and scald hazard in the dispensing area!

✳ Clean with a brush
✳ Rinse thoroughly with water
✳ Press on the steam button

The steam frees up the holes of the steam nozzle of milk residues and removes cleaner residues.

**Caution!
Hot steam**

Observe the chapter Safety!
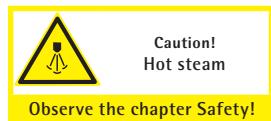
Do not let the nozzle stand overnight in the cleaning or rinsing solution!!

Observe the manual!

Observe the chapter Warranty!
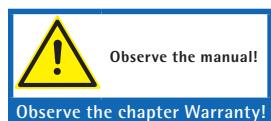
5.7   Foils for bean hopper cleaning

Clean the inserted foils of the bean hopper as required and at regular intervals (at least once a month).
Only perform cleaning on empty or almost empty bean hoppers!

Never reach into the coffee grinders!
Never clean the foils in a dishwasher.

Bruising or crushing hazard!

Observe the chapter Safety!

✻ Switch off coffee machine using the ON/OFF button.
✻ Pull out mains plug
✻ Remove bean hopper cover
✻ Remove inserted foils upwards
✻ Clean thoroughly using a moist, non-woven cloth
✻ Allow the foils to dry completely
✻ Insert foil again
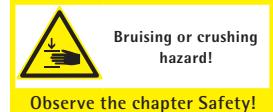
Observe the manual!

Observe the chapter Warranty!

5.8 Cleaning the choc product hopper (optional)

Cleaning will be more/less frequent depending on powder used!

❋ Switch off coffee machine using the ON/OFF button
❋ Pull out mains plug
❋ Unlock hopper lock on the machine cover
❋ Tip hopper forwards and remove upwards
❋ Empty hopper completely
❋ Unscrew union nut at front and rear.
❋ Pull out dosing auger
❋ Thoroughly wipe out hopper with a damp cloth
❋ Thoroughly clean individual dosing auger components
❋ Allow hopper and individual components to dry completely
❋ Re-assemble and insert the dosing auger and screw on union screws.

Portion controller with individual parts, dosing auger

Ensure correct orientation of discharge!

❋ Fill and mount hopper
❋ Shut hopper lock on the machine cover

Chapter 6   HACCP cleaning schedule

You are required by law to ensure that your customers are not subject to any health risks as a consequence of consumption of food items you serve.

"Food Hygiene Ordinance from 05.08.1997"

A HACCP cleaning schedule (Hazard Analysis Critical Control Points) for risk identification and assessment is required. You should carry out a risk analysis on your premises. The aim of the analysis is to recognize and preempt food hygiene hazard points. For this purpose, monitoring and, where necessary, test procedures must be established and implemented.

Use our HACCP cleaning schedule for monitoring of regular cleaning.

With correct installation, care, maintenance and cleaning WMF coffee machines meet the requirements described above. If care of the coffee machines is not carried out properly dispensing milk beverages will constitute a food hygiene hazard point.

Please observe the following points in order to comply with the HACCP cleaning schedule:

Sterilize the milk system daily
- Adhere to the cleaning instructions for the milk system contained in the user manual. This will ensure that your system contains a minimum of bacteria at commencement of operation.

You can call up the logs of the most recent cleaning operations via information pad ⓘ .

Always commence operation with a freshly opened prerefrigerated milk pack
- Original packaged UHT milk is usually free from harmful bacteria. Always open a new pre-refrigerated pack at commencement of operation.
- Ensure absolute cleanliness on opening the milk pack. Germs can be introduced from dirty hands or tools when opening.

Recommendation:

Only use UHT milk with a 1.5% fat content.

Keep milk cool!
- Always have a new pre-refrigerated milk pack handy.
- If a pre-refrigerated freshly opened pack is used within a period not exceeding 3 hours, refrigeration during use is not necessary.
- If little milk is being used, pre-refrigerated milk must be replaced in the refrigerator again during operation.

At commencement of operation milk should be at approx. 6 - 8 °C.

Depending on the setting, one litre of milk is sufficient for approx. 20 cappuccinos.

WMF AG offers a range of refrigeration options (e.g. WMF countertop coolers or WMF milk coolers).

HACCP Cleaning schedule

Month _____ Year _____

Use only cooled UHT milk as otherwise health risks due to microbacteria cannot be excluded!
For Choc use only products which are not past their sell–by date.

Cleaning steps:

11. Perform Maintenance Mode.
    Quick reference "Cleaning".
2a. Cleaning Milk Foamer (combi spout)
    Quick reference "Cleaning".
2b. Daily Mixer Cleaning. Customer Care chapter.

3a. Foamer Cleaning or change of combi spout after 4 hours operation.
    (Absolutely essential with low throughput and with uncooled milk).
3b. Weekly Mixer Cleaning and regular cleaning of product reservoir.
    Customer Care chapter
4. General machine cleaning. Customer Care chapter

Date	Cleaning steps				Signature
	1	2	3	4	
1.					
2.					
3.					
4.					
5.					
6.					
7.					
8.					
9.					
10.					
11.					
12.					
13.					
14.					
15.					
16.					

Date	Cleaning steps				Signature
	1	2	3	4	
17.					
18.					
19.					
20.					
21.					
22.					
23.					
24.					
25.					
26.					
27.					
28.					
29.					
30.					
31.					

Chapter 7   Maintenance

Please observe that this is a professional
industrial coffee machine which needs regular maintenance
and descaling.

The point in time of maintenance is based on the degree
of use of the machine and is shown on the display. If
maintenance is undertaken by the WMF Service, then
descaling of the brewing system is done at the same.

The coffee machine can continue to be used after the
maintenance message, but execution or commissioning
of the service work is, however, only to be undertaken
to secure the function safety and to avoid subsequent
damages in real time.

7.1   Customer Check–up

The Customer Check–up should take place at the latest
every 6 months; this can be done by yourself.

7.2   Maintenance

Maintenance must take place every 30,000 brews, at the
latest however after 1 year.

7.3   Mixer

Maintenance of the mixer system must take place every
6,000 cycles, at the latest however after 1 year.

7.4   WMF Service.

You can reach the WMF Service via a central centre if the
WMF Service is not known locally.

*For other maintenance work and
repairs please contact your local
WMF Service. The telephone
number can be found on the
address sticker on the coffee
machine and on the delivery note.*

Chapter 8   Messages and instructions

8.1   Messages for operation

Refill beans
✳ Top up bean hopper (refer to display)!
✳ Check whether the coffee beans feed through
If not:
✳ Stir with a large spoon and confirm with 🆗 .
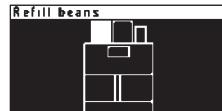
Open water supply!
✳ Turn on water mains tap and confirm

Empty coffee grounds container!
✳ Empty coffee grounds container

No coffee grounds container fitted!
✳ Insert the grounds container again correctly

Change filter!
✳ Please call the WMF Service
Observe the user manual for the scale filter!

Please consult the user manual
Indication of error number
See chapter "Error messages/malfunctions".

Please call the WMF Service !
Indication of error number
See chapter "Error messages/malfunctions".

Service maintenance
✳ Please call the WMF Service

8.2   Error messages/malfunctions

Basic procedure on display of error messages:
❋ Switch off coffee machine and then switch it on again
   after a few seconds
❋ Repeat the process which led to the error

In many cases the error is rectified by this and you can
carry on working.
If this does not work:
Find the error message or error code in the following list
and follow the sequence of actions indicated.

If this does not rectify the error or if the error number is
not listed please call the WMF Service !

Some messages lead to blocking of individual functions.
You will notice this by the fact that the beverage button
light goes out. The beverage buttons that are still
illuminated can continue to be used.

Your WMF bistro! is provided with a diagnostics program.
Any errors occurring are shown on the display. The errors
listed may also be caused by an interruption to the mains
electricity supply.
If there is a current error or a message to the operator, pad
⚠ is displayed.

❋ Touch ⚠
Error number is displayed.

Error number	Error description	Action instruction
Grinders		
24	Motor blocked	*All associated brews barred. Note hopper switchover!* ✳ Tap on beans hopper *The beans may slide down and the light barrier is touched.*
34	Motor blocked	*All associated brews barred. Note hopper switchover!* ✳ Tap on beans hopper *The beans may slide down and the light barrier is touched.*
Steam boiler		
186	Steam boiler filling time	*Steam dispensing barred, milk foam barred.* ✳ Machine Off-On; note heating display for information for the WMF Service ! ✳ Water tap open?
189	Heating time of the steam boiler	*Heating off, steam dispensing barred.* ✳ Machine Off-On ✳ Check local fuses
Sensor system (current)		
130	General current error	✳ Machine Off-On ✳ Switch off lighting (>adjust), all colours to zero ✳ Allow the machine to cool off and try again ✳ Call the WMF Service if the error occurs again
148	Current error on the steam boiler vent valve	*One can continue to use the machine; dosing fluctuations can occur for milk meterings.* ✳ Confirm steam dispensing or milk dispensing from time to time ✳ Call the WMF Service
131	Power supply error on the hot water valve	*The hot water dispensing is barred: One can continue to use the machine. Do not use hot water anymore.* ✳ Call the WMF Service
132	Current error on cold water mixing valve, hot water valve	*Hot water dispensing is barred: One can continue to use the machine. Do not use hot water anymore.* ✳ Call the WMF Service
137	Current error on mixer/valve	*Barr on beverage mixer: One can continue to use the machine. Do not use choc anymore.* ✳ Call the WMF Service
140	Current error on steam valve 1	*Steam dispensing is barred: One can continue to use the machine. Do not use steam dispensing or Steampower.* ✳ Call the WMF Service
141	Power supply error on steam valve 2	*Steam dispensing is barred: One can continue to use the machine. Do not use steam dispensing or Steampower.* ✳ Call the WMF Service

Error number	Error description	Action instruction
142	Power supply error on the cap. valve 1	*Milk beverages are barred: The machine can be used except for milk beverages. If installed use steam dispensing for foaming.* ❊ Call the WMF Service
143	Power supply error on the cap. valve 2	*Milk beverages are barred: The machine can be used except for milk beverages. If installed use steam dispensing for foaming.* ❊ Call the WMF Service
134	Power supply error on brewing valve for cold water	*One can continue to use the machine. Coffee beverages may be brewed too hot.* ❊ Call the WMF Service
149	General power supply error	❊ Machine Off-On ❊ Allow the machine to cool off and try again If the error occurs again: ❊ Call the WMF Service
161	Flow error	❊ Water tap opened! ❊ Machine Off-On ❊ Perform cleaning and try again

8.3   Error without error display

Error pattern	Action instruction
• Coffee dispensing on the left/right differs	✳ Clean the combi spout *See ""Quick reference cleaning".*
• No milk foam/no milk dispensing, although there is milk in the hopper	✳ Check whether the milk hose is kinked or squashed ✳ Lay milk hose correctly ✳ Clean the combi spout ✳ Milk nozzle blocked? *See "Quick reference cleaning".* ✳ Pinch valve turned to strongly? *See chapter "Other settings".*

• Milk foam not OK,
• temperature too low
	✳ Change milk nozzle:
	   - green milk nozzle for use of cooled milk
	   - white or brown milk nozzle for uncooled milk
	✳ Clean the combi spout
	See "Quick reference cleaning".
	
	✳ Close pinch valve
	See chapter "Other settings".

• The milk foam dispensing spits strongly • Milk to hot	✳ Use white or brown milk nozzle ✳ Set foam quality lower ✳ Clean milk cleaning system *See "Quick reference cleaning".* ✳ Open pinch valve *See chapter "Other settings".*
• No illumination • No display • No tone when pressing a button 	✳ Pull out drip tray ✳ Check the fuse behind the drip tray ✳ Pull out mains plug! ✳ Replace fuse *Only fuse F4A is permissible!* ⚠ **Risk of electrocution!** **Risk to life if not observed!**

Chapter 9   Safety

9.1   Hazard to the operator

At WMF, safety is one of the most essential product features. The effectiveness of safety devices can only be ensured if the following points are observed:

- Read the user manuals carefully prior to use.
- Do not touch hot machine components.
- Do not use the machine if it is not working properly or if it is damaged.
- Built-in safety devices must never be altered.
- This device is not designed for persons (including children) with limited physical, sensory or mental capabilities or who lack the required experience and/or knowledge, unless they are supervised by a person responsible for their safety or have received instructions from them about how the device should be used.
- Children should be supervised to ensure that they do not play with the machine.

Despite safety devices, every machine remains fraught with hazards if incorrectly used. Please observe the following instructions when using the coffee machine so as to prevent injury and health hazards:

Failure to observe hazard instructions can lead to serious injury.

Scald hazard!
When dispensing coffee, hot water and steam there is hazard of scalding. Ensure that there is always a receptacle under the outlet when dispensing drinks.

Hot liquids in the dispensing area!
Scald hazard!

Caution!
Hot Steam!
Burn hazard!

Bruising or crushing hazard!
There is a hazard of bruising or crushing when handling all moving parts! Do not reach into the bean hopper or the brewing unit opening when the coffee machine is switched on.

Bruising or crushing hazard!
Hazard of being injured!

Health hazard!
The product container (coffee beans) and manual insert may only be filled with materials for the use intended!

> **Caution!**
> **Hazard to the health!**
> **Only use as intended!**

Health hazard!
When handling special cleaners for the milk foamer and cleaning tablets, please observe the protective measures on the packaging. The special cleaners for the milk foamer and cleaning tablets are irritants. Only put in cleaning tablets after instructions to do so are shown on the display.

> **Caution!**
> **Hazard to the health!**
> **Observe label on the cleaning agents!**

Irritation and scald hazard!
Never reach under the spouts while cleaning!
Cleaning fluid runs out of the combi spout when cleaning.

> **Caution!**
> **Hazard to the health!**
> **Irritation and scald hazard in the dispensing area!**
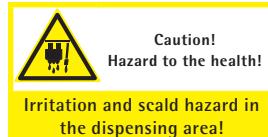
9.2   Hazard to the coffee machine

Please observe the following points so as to prevent problems with and damage to the coffee machine:
- For water with a carbonate hardness in excess of 5°dKH, a WMF anti-scale filter must be fitted otherwise the coffee machine can be damaged due to build-up of scale.
- For insurance reasons always ensure that, at the end of operation, the mains water tap for the water supply is turned off and the mains power is switched off or the machine is unplugged.
- We recommend damage prevention measures:
  - e.g. installation of a suitable water monitor in the mains water supply
  - installing smoke detectors.

- After a company holiday we recommend running the cleaning mode at least twice before reusing the machine.
- Do not expose the coffee machine to frost.
- This machine is not for use outdoors, do not spray the machine with water. The maximum relative humidity should not exceed 80%; do not allow dewing.
- Do not use a water hose, steam jets, steam cleaners or the like to clean the device.
- The device must be set on a flat, level and secure surface.

See Quick reference cleaning

9.3   Duties of the owner/operator

The coffee machine fulfils the requirements of the EU Low Voltage Directive LVD (2006/95/EU) and the EMC Directive EMC (2004/108/EU) and carries the CE symbol.
The pressure containers are not subject to the EC PED Directive (see Article 1 Paragraph 3.6) since they conform with Article 3 Paragraph 3 of the PED. The hot water/steam boiler is neither notifiable and does not require approval. Calculations conform to AD 2000. Every device was subjected to a pressure test.
Currently valid national rules apply on countries outside of the European Union. The operator of such equipment must ensure regular maintenance by WMF Service technicians, their agents or other authorised persons and checking of safety devices.

The operator shall ensure that electrical equipment and operating facilities are in a fit state (e.g. to BGV A3) [German Accident Prevention Association or equivalent]. In order to secure the operating safety of your coffee machine it is essential, amongst other things, to perform regular checking of safety valve(s) and the pressure containers(s). These measures are conducted by the WMF Service or by WMF authorised service personnel as part of the maintenance work.

The manufacturer's specifications regarding maintenance cycles and frequency of maintenance (see chapter "Maintenance") are to be observed.

This device is subject to the directive on waste electrical and electronic equipment (WEEE /EU directive) and may not be disposed of as domestic waste.

For disposal please approach the WMF Service.

9.4 Warranty claims

During the warranty period of 12 months from transfer of risk, the purchaser has statutory warranty entitlements. WMF should always be afforded the opportunity to rectify errors within an appropriate period.

Claims above and beyond the above, in particular damage claims as a result of consequential damage are excluded, to the extent that this is legally permissible.

Warranty period 12 months

Material defects shall be reported to WMF immediately and in writing.

No warranty is provided:

• In respect of all parts subject to natural wear and tear. This includes, inter alia, seals, mixers and brewing unit.
• In respect of errors due to the effect of the weather, scale build-up, chemical, electrochemical or electrical effects, unless attributable to a fault on the part of WMF.

- If a scale filter is not fitted even though the local water supply requires use of an scale filter and if faults occur as a consequence.
- In respect of faults which occur as a result of failure to follow handling instructions and regulations, maintenance and care of the unit (e.g. user manuals and maintenance instructions).
- In respect of faults which occur as the result of failure to use original WMF replacement parts or incorrect assembly by the purchaser or by third parties or by faulty or negligent treatment.
- In respect of the consequences of improper modifications undertaken without our consent or by repair or reconditioning work on the part of the purchaser or by third parties.
- In respect of faults caused by inappropriate or improper use.
- Inappropriate use of the coffee machine shall be deemed to have taken place if the customer exceeds the annual number of coffee or choc mixer servings prescribed within the 12 month warranty period (from the date of purchase). Annual maximum volume is 60,000 coffee servings and a maximum of 6,000 Choc drinks.
- The highest amounts are permissible for regular performance of maintenance work according to the chapter "Maintenance and Descaling".

Observe the manual!

The customer is advised in the order confirmation whether or not use of an scale filter is required.

*see chapter Maintenance*

Annex A: Quick reference "cleaning"

Quick Reference "Cleaning"
Please refer to WMF presto User Manual.

W MF bistro!

Consider the Overview of Cleaning Interval Schedule in chapter "Customer care" in the User Manual.
Prior to the first cleaning read the User Manual, Customer Care chapter.

Cleaning Program Standard
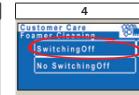
1
Mo 16.07.2007 08:18
※ Touch MENUE pad

2
Main menu MENUE
※ Touch
(Customer Care)

3
Customer Care
Cleaning prog.
milk system
choc system
※ Touch Cleaning prog.

4
Customer Care
Foamer Cleaning
SwitchingOff
No SwitchingOff
※ Touch switching off

5
Cleaning prog.
SwitchingOff
Cleaning
start now?
Start
※ Touch Start
Cleaning program
sequence starts.
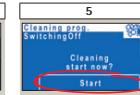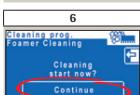
6
Cleaning prog.
Foamer Cleaning
Cleaning
start now?
Continue
※ Provide 0.5 l of
clear, cold water in a
receptacle
※ Insert milk hose
※ Touch Continue

6.1

7
Cleaning prog.
SwitchingOff
Empty
Grounds Container
※ Emty the grounds
container

7.1

8
Cleaning prog.
SwitchingOff
Open Tablet insert.
Insert the
cleaning tablet.
※ Open the manual
insert
※ Insert a cleaning tablet

8.1
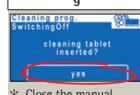
9
Cleaning prog.
SwitchingOff
cleaning tablet
inserted?
yes
※ Close the manual
insert
※ Touch Yes
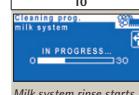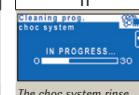
10
Cleaning prog.
milk system
IN PROGRESS...
0   30
Milk system rinse starts
Duration approx. 30 secs.

11
Cleaning prog.
choc system
IN PROGRESS...
0   30
The choc system rinse
starts
Duration approx. 30 secs.

11.1

12
Customer Care
SwitchingOff
IN PROGRESS...
0   600
Machine cleaning starts.
Duration approx. 8 mins.

12.1

Step 6 and 10:
Only after dispensing of milk
beverages.

Step 11:
Only after dispensing
of choc beverages (with
optional mixer system).

Milk system rinse
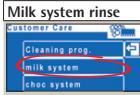
Customer Care
Cleaning prog.
milk system
choc system
※ Touch on Milk system
on submenu .
※ Touch on Start
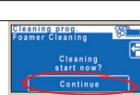
Cleaning prog.
Foamer Cleaning
Cleaning
start now?
Continue
※ Provide 0.5 l of
clear, cold water in a
receptacle
※ Insert milk hose
※ Touch Start

Cleaning prog.
milk system
IN PROGRESS...
0   30
Milk system rinse starts
Duration approx. 30 secs.

Choc system rinse
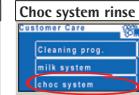
Customer Care
Cleaning prog.
milk system
choc system
※ Touch on choc system
on submenu .
※ Touch on Start

Cleaning prog.
choc system
IN PROGRESS...
0   30
The choc rinse starts
Duration approx. 30 secs.
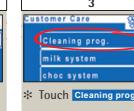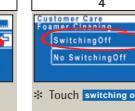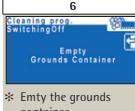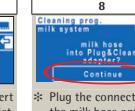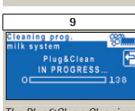
33 2413 0010 1.0 06.2007

User manual WMF bistro!

Cleaning program Plug&Clean
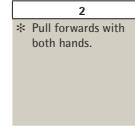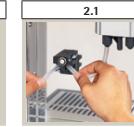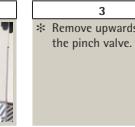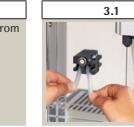
1	2	3	4	5
Mo 16.07.2007 09:18	Main menu MENUE	Customer Care	Customer Care Foamer Cleaning	Cleaning prog. SwitchingOff
	PIN	Cleaning prog.	SwitchingOff	Cleaning start now?
		milk system	No SwitchingOff	Start
MENUE		choc system		
※ Touch MENUE pad	※ Touch (Customer Care)	※ Touch **Cleaning prog.**	※ Touch **switching off**	※ Touch **Start** Cleaning program sequence starts.

6	6.1	7	8	8.1
Cleaning prog. SwitchingOff		Cleaning prog. SwitchingOff	Cleaning prog. milk system	
Empty Grounds Container		Open Tablet Insert. Insert the cleaning tablet.	milk hose into Plug&Clean adapter?	
			Continue	
※ Emty the grounds container		※ Open the manual insert ※ Insert a cleaning tablet	※ Plug the connection of the milk hose onto the Plug&Clean adapter. Touch **Continue**	

9	10	10.1	11	11.1
Cleaning prog. milk system	Cleaning prog. choc system		Customer Care SwitchingOff	
Plug&Clean IN PROGRESS...	IN PROGRESS...		IN PROGRESS...	
0 ▭ 138	0 ▭ 30		0 ▭ 600	
The Plug&Clean Cleaning starts. Duration approx. 30 secs.	The Choc system rinsing starts. Duration approx. 30 secs.		The machine cleaning starts. Duration approx. 8 mins.	

Step 8–9: Only after dispensing of milk beverages.
Step 10: Only after dispensing of choc beverages (with optional mixer system).

Manual combi spout cleaning   Prior to cleaning switch off at ON/OFF button. Pull out mains plug!

A	
	※ Pull forward the lever behind the combi spout. ※ Remove combi spout ※ Remove milk hose from milk container and release from combi spout. ※ If a mixer hose is fitted remove it too.

B	
	※ Mix 5 ml cleaner with 0.5 l warm water in a receptacle. ※ Dismantle combi spout ※ Soak parts of combi spout together with milk hose in the cleaning solution *All parts must be completely immersed.* ※ After 5 hours clean all parts thoroughly with a brush.

C	
	※ Rinse combi spout and milk hose very thoroughly with clear water so that no cleaner fluid remains ※ Reassemble combi spout ※ Replace combi spout ※ Replace milk hose and mixer hose

Machines with pinch valve: remove milk hose. Replace in reverse order.

1	2	2.1	3	3.1
	※ Pull forwards with both hands.		※ Remove upwards from the pinch valve.	

Annex B: Technical data

Technical data coffee machine

Nominal power rating *	3.3 kW	6.3 kW
Output per hour**	300 Espressos 200 Cappuccinos 200 Café Crèmes 120 Coffees*** 120 Chocs****	300 Espressos 220 Cappuccinos 220 Café Crèmes 120 Coffees*** 120 Chocs****
Overall hot water output	24 l/h	48 l/h
Coffee bean hopper	1,000 g per load	
Choc hopper	500 - 1000 g per load, depending on the choc powder	
Mains power connection *	1/N/PE 50/60 Hz 220-230 V	3/N/PE 50/60 Hz 380-400 V
External dimensions	width 450 mm height 733 mm (with bean hopper) depth 555 mm	
Empty weight	about 80 kg	
Continuous sound pressure level (Lpa) *****	< 70 dB (A)	

We reserve the right to make technical modifications!

*   *For special models see model label, values given above are for the basic model.*

**   *The outputs per hour are STANDARD VALUES which can be dependent upon the following factors: Ground coffee quantity, type of coffee, grinding degree, brewing temperature, brewing blend Ø, brewing pressure, water hardness and the general operating condition of the machine (i.e. scaling, connection conditions, electrical power, drinking water, drainage, wear etc.)*

***   *Only for model version ECF*

****   *Only with the optional choc*

***** *The A-evaluated sound pressure level Lpa (slow) and Lpa (impulses) at the operating personnel workplace are under 70 dB(A) in any working mode.*

Conditions for usage and installation

Necessary preparatory work at the customers premises are to be arranged by the machine owner/operator himself. The work must be carried out by authorised installation engineers in compliance with general, as well as local, regulations. The WMF Service technicians may only connect the machine to existing prepared connection points. The WMF Service technicians are neither authorised nor responsible for carrying out any work prior to connection!

Mains voltage tolerance range	230 V + 6 % - 10 %, mains voltage interruption < 50 ms no interruption of function
Water supply	3/8 inch flexihose connector with mains tap and filter on customer supply side, water temperature max. 35°C. min. 0.2 MPa min. of a 0.2 MPa flow pressure at 2 l/min., max. 0.6 MPa
Water quality	For drinking water with a carbonate hardness above 5° dkH a WMF scale filter should be installed upstream.
Water drain pipe (optional)	Hose a min. DN 19, minimum downward slope of 2 cm/m
Ambient temperature	+ 5°C to max. of + 35°C (empty the water line in case of frost).
Maximum humidity Protection	80% relative humidity without condensation, no water spray, do not use unit outdoors! IP X0
Inbuilt clearances	For operating, service and safety reasons the machine should be installed with a clearance of not less than 50mm at the back and sides from the building or non-WMF components. A clear height of 100 mm from the top of the supporting surface should be ensured. Recommended height of the working surface is a minimum of 850 mm from floor level . If the machine connections should be passed downwards through the counter please make space for the lines which can reduce the usable space below the machine.
Installation dimensions of the scale filter:	Maximum diameter of 270 mm, height 670 mm additional space needed for connecting hoses

These specifications for the electrical connection and the standards quoted apply for connecting the machine in EU states. It may be necessary to also observe additional specific national regulations. Outside the EU states acceptance of the standards quoted is to be checked by the legal or natural person who wishes to use the machine.

The local electrical plant must be constructed according to IEC 364. To improve safety, the coffee machine should be fitted with an FI 30 mA earth leakage current circuit breaker complying with EN 61008. Near the machine or about 30 cm below the counter top there should be a shockproof socket as a single-phase connection installed locally on the rear or side wall of the counter substructure or a nation-specific single-phase socket and, in the case of a 3-phase connection, a 5-pin CEE/CEKON-socket according to EN 60309 or a nation-specific multi-pin socket. If the mains connection lead for this coffee machine is damaged then it must be replaced by our customer service personnel or a similarly qualified person. If the coffee machine is permanently connected to the mains then an all-pole disconnecting separator (mains switch) according to EN 60947 with a minimum 3 mm contact gap must be installed. A separator switch is recommended for a flexible connection. The mains cable must not come into contact with hot surfaces. The mains switch and plug top are part of the customer's on-site installation. The machine may not be fitted with a fixed permanent mains connection if installed on a transporting trolley (a mobile station).

In order to avoid possible faults from arising on our screened data lines due to potential equalization currents between the devices, an additional potential equalization unit should be planned for devices connected to the accounting system. (See EN 60309)

Annex C: Accessories and spare parts

Number	Unit	Designation	Order number	Position number	Fitting
Combi spout complete with Choc					
1	pc	Combi spout Standard (complete)	33 2259 8000	10	all
1	pc	Combi spout Milkpower (complete)	33 2259 8100	10	all
1	pc	Combi spout addition Choc	33 2296 2000	10	Choc
	meter	Milk hose	00 0048 4948	10	fresh milk
1	pc	Milk nozzle for cold milk (green)	33 2317 8000	10	fresh milk
1	pc	Milk nozzle for warm milk (white)	33 9516 9000	10	fresh milk
1	pc	Milk nozzle for warm milk (brown)	33 2031 5100	10	fresh milk
1	pc	Milk nozzle für Milkpower (blue)	33 1384 3100	10	fresh milk
	meter	Mixer hose		10	Choc
1	pc	Mixer bowl		10	Choc
Cup&Cool width 36 cm					
1	pc	Adapter Plug & Clean	33 2355 7000		fresh milk
1	pc	Milk container 350	33.2418.4000		fresh milk
1	pc	Milk container lid 350	33.2388.8000		fresh milk
Cup&Cool width 27 cm					
1	pc	Adapter Plug & Clean	33 2355 7000		fresh milk
1	pc	Milk container	33 2388 6000		fresh milk
1	pc	Milk container lid	33 2388 7000		fresh milk
Documentation/instructions					
1	pc	Set of documents: • User manual bistro! • Quick reference „Cleaning"	33 2413 0000		all
Bean hopper (complete)					
1	pc	Foil bean hopper	33 2813 8000	1	all
1	pc	Bean hopper lid	33 9500 0200	1	all
1	pc	Bean hopper lid, lockable	33 2809 7000	1	
1	pc	Spare key	33 2071 8100	2	Choc

Number	Unit	Designation	Order number	Position number	Fitting
Choc hopper					
1	pc	Choc hopper	33 2801 5099	2	Choc
1	pc	Choc hopper lid	33 9508 0100	2	Choc
1	pc	Choc hopper lid, lockable	33 2809 8000	2	Choc
1	pc	Spare key	33 2071 8100	2	Choc
1	sheet	Labels for choc container	33 2315 3000	2	Choc
Coffee grounds container					
1	pc	Coffee grounds container (mit Designblech)	33 2800 3000	15	
1	pc	Grounds disposal through the counter (mit Designblech)	33 2800 3100	15	
Drip tray / drip tray grid					
1	pc	Drip tray	33 2372 3000	16	all
1	pc	Drip tray grid	33 2372 4000	16	all
Fuse					
1	pc	Fuse F4	33 0330 0000		all
1	pc	Fuse holder lid	33 1597 0000		all
Customer service-kit 0.5/15.000					
1	pc	Customer service-kit 0.5/15.000	33 2809 6000		all
Order numbers for the WMF Care program:					
1	bottle	WMF Special cleaner for milkfoamer	33 0683 6000		fresh milk
1	box	WMF Special cleaning tablets (box with 100pc)	33 0681 1000		all
1	pc	Pipe cleaner	33 0350 0000		all
1	pc	Cleaning brush	33 1521 9000		all
1	tube	Valve lubricating and sealing grease Molykote 5 gr.	33 2179 9000		all

Index

Subject to technical modification.   *26.07.2007*